# TM 10-412-2

DEPARTMENT OF THE ARMY TECHNICAL MANUAL

# ARMY RECIPES (EGGS, CHEESE, AND SANDWICHES)

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# RECIPES

## EGGS, CHEESE, AND SANDWICHES

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# CHAPTER 1

# EGGS

## 1. Cooking Methods

Eggs are a source of high-quality protein, essential vitamins, and minerals. They are used with nearly all foods. Their versatility makes them a valuable ingredient in the preparation of a variety of dishes. Low to moderate cooking temperatures are essential. High temperatures or overcooking toughens eggs. The basic methods of egg preparation are—

*a.* Soft and hard cooked.

*b.* Fried.

*c.* Poached.

*d.* Baked (shirred).

*e.* French or Plain Omelet.

## 2. Egg Usage

Aside from their food value and flavor eggs are used for the following purposes:

*a. Air Retention.* Eggs assist in the retention of air in cakes and souffles to make them lighter and fluffier.

*b. Thickening.* Eggs are used to thicken custards, sauces, soups, and salad dressings.

*c. Binding.* Eggs are used to prevent the crumbling of such products as muffins, cookies, cakes, croquettes, and meat loaves.

*d. Emulsifying.* Eggs are used as an emulsifier in mayonnaise.

*e. Coating.* Eggs are used to coat croquettes, chops, and other foods for frying. Coating also prevents fat absorption.

*f. Clarifying.* Eggs are used as a clarifier to clear soup stocks and other foods.

*g. Garnishing.* Eggs are used as a garnish for vegetables, salads, cold meats, and hot or cold fish.

## 3. General

The following are important points to remember in the use of eggs:

*a.* Fried, poached, and baked eggs should be ready for serving only at the time for consumption, not before. If cooked eggs are allowed to stand for any extended period they harden and lose their flavor. For these reasons, eggs should be prepared as required during the serving period.

*b.* Eggs are highly perishable and must be stored under refrigeration.

*c.* Add ingredients gradually when folding them into stiffly beaten egg whites.

*d.* Eggs should be beaten thoroughly when they are used to leaven; slightly when they are used to thicken or bind.

*e.* In combining a hot mixture with eggs, add the hot milk or hot sauce to the slightly beaten eggs slowly to prevent curdling of the eggs.

*f.* When eggs are used in a dish with other ingredients or when two or more eggs are to be mixed together, each egg should be broken separately in a small dish. If an egg has a bad odor or appearance, it can then be discarded without spoiling the remainder of the eggs or other ingredients.

*g.* Eggs should be removed from the refrigerator ½ hour before they are to be used so they will lose their coldness. This will—

(1) Assure more uniform cooking, especially when they are fried or baked.

(2) Prevent cracked shells when they are cooked in the shell.

(3) Hasten beating and increase the volume of stiffly beaten egg whites.

## 4. Recipe Titles


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## No. D–1 SOFT COOKED EGGS

100 servings
2 each
Preparation and cooking time: about ½ hour

**EGGS, WHOLE.....20 POUNDS.....200 EGGS**

Place 50 eggs in a pan.
Cover with hot water.
Bring to a boil, reduce heat and simmer for 3 minutes. (Do not boil.)
Repeat procedure during serving period to avoid overcooking.

## No. D–2 HARD COOKED EGGS

100 servings
2 each
Preparation and cooking time: about 1 hour

**EGGS, WHOLE.....20 POUNDS.....200 EGGS**

Place 50 eggs in a pan.
Cover with hot water.
Bring to a boil, reduce heat and simmer 10 to 15 minutes. (Do not boil.)
Remove from heat; let cold water run over eggs until cool.
Drain carefully. Repeat above procedure until all eggs have been cooked.

## No. D–3 CREAMED EGGS

100 servings
¾ cup each
Preparation and cooking time: about 2 hours

**EGGS, HARD COOKED....12 POUNDS.....120 EGGS**
(See recipe No. D–2.)

Remove shells from eggs.
Cut in quarters or slices.

*SAUCE:*

**MILK, EVAPORATED .....1¼ GALLONS**
**(WATER FOR MILK).....1¼ GALLONS**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

**BUTTER .....1½ POUNDS.....¾ QUART**
**FLOUR, WHEAT, HARD 1½ POUNDS.....1¼ QUARTS**
**SALT .....5 OUNCES .....½ CUP**
**PEPPER, BLACK .....2 TEASPOONS**

Melt butter, stir in flour, add salt and pepper.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.
Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).

**PARSLEY, FRESH, CHOPPED, (FINE)** — **2 OUNCES ..... 1 CUP**
**WORCESTERSHIRE SAUCE** — **2 OUNCES ..... 4 TABLESPOONS**

Combine sauce, parsley, worcestershire sauce, and eggs; mix well.
Heat.

**PAPRIKA**

Sprinkle with paprika.

**TOAST ..... 100 SLICES**

Serve on toast.

## No. D-4 EGGS A LA KING

100 servings
¾ cup each
Preparation and cooking time: about 2 hours

**EGGS, HARD COOKED ..... 12 POUNDS ..... 120 EGGS**
(See recipe No. D-2.)

Remove shells from eggs, cut eggs in quarters or slices.

**BUTTER, MELTED ..... 1½ POUNDS ..... ¾ QUART**
**ONIONS, DRY, CHOPPED, (FINE)** — **2 OUNCES ..... 1/3 CUP**
**PEPPERS, SWEET, FRESH, CHOPPED, (FINE)** — **1 POUND ..... ¾ QUART**

Cook onions and peppers in butter until tender, but do not brown.

**FLOUR, WHEAT, HARD .... 1½ POUNDS ..... 1¼ QUARTS**

Stir flour into vegetables.

**MILK, EVAPORATED ..... 1¼ GALLONS**
**(WATER FOR MILK) ..... 1¼ GALLONS**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

Add vegetable mixture slowly to the milk, stirring constantly with a wire whip.

Cook 5 to 10 minutes or until thickened; stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).

| | | |
|---|---|---|
| SALT | 5 OUNCES | ½ CUP |
| PEPPER, BLACK | ¼ OUNCE | 1 TABLESPOON |
| CELERY SALT | ¼ OUNCE | 1 TABLESPOON |
| PEPPER, CAYENNE | | ¼ TEASPOON |
| PIMIENTOS, CHOPPED, (FINE) | 14 OUNCES | 1¾ CUPS (2 7-OUNCE CANS) |

Add seasoning and pimientos to sauce.

Add eggs, stirring them in carefully.

| | |
|---|---|
| TOAST | 100 SLICES |

Serve on toast.

## No. D–5 DEVILED EGGS

100 servings

2 halves each

Preparation and cooking time: about 2½ hours

| | | |
|---|---|---|
| EGGS, HARD COOKED | 10 POUNDS | 100 EGGS |

(See recipe No. D–2.)

Remove shells from eggs; cut in half lengthwise.

Remove yolks and mash thoroughly.

| | | |
|---|---|---|
| MILK, EVAPORATED | | 1 CUP |
| (WATER FOR MILK) | | 1 CUP |
| SALAD DRESSING OR MAYONNAISE | | ¾ QUART |
| SALT | 1 OUNCE | 1½ TABLESPOONS |
| MUSTARD, DRY | ½ OUNCE | 2 TABLESPOONS |
| VINEGAR | | 2 CUPS |
| PAPRIKA | | |

Combine mashed yolks and above ingredients; mix until smooth and creamy.

Refill whites with yolk mixture using 1 to 2 tablespoons of filling for each half of egg.

Sprinkle with paprika.

Refrigerate.

## No. D–6 POACHED EGGS

100 servings
2 each
Preparation and cooking time: about 1½ hours

**EGGS, WHOLE .....20 POUNDS.....200 EGGS**

Break each egg into a small container.

**WATER**
**SALT**
**VINEGAR**

Add 1 teaspoon of salt and 1 tablespoon of vinegar to each quart of water used.
Transfer eggs carefully to a well-greased roasting pan containing simmering salted water 1½ inches deep.
Simmer eggs 4 to 5 minutes (do not boil) until whites are set and yolks are covered with a white film.
Lift egg out with a skimmer.

**TOAST .....100 SLICES**

Serve immediately on toast.

## No. D–7 FRIED EGGS

100 servings
2 each
Preparation and cooking time: about ¾ hour

**EGGS, WHOLE .....20 POUNDS.....200 EGGS**
**SHORTENING .....2½ POUNDS.....1¼ QUARTS**

Break each egg into a small container.
Transfer carefully to a well-greased slow griddle.
Fry slowly until eggs are firm but not hard.
Serve immediately.

## No. D–8 SCRAMBLED EGGS

100 servings
½ cup each
Preparation and cooking time: about 1 hour

**EGGS, WHOLE .....15 POUNDS.....150 EGGS**

Break eggs; beat slightly.

**MILK, EVAPORATED .....1½ QUARTS**
**(WATER FOR MILK).....1½ QUARTS**
**SALT .....4 OUNCES .....6 TABLESPOONS**

Combine above ingredients.

**SHORTENING .....1½ POUNDS.....¾ QUART**

Pour egg mixture on well-greased griddle or into greased pan.
Cook at moderate heat (350° F.) to desired firmness, stirring occasionally.
Serve immediately.

*Note.* Scrambled eggs allowed to stand 10 to 15 minutes after being cooked lose their flavor and turn dark in color.

## No. D–9 SHIRRED EGGS

100 servings
2 each
Preparation and cooking time: about 1½ hours
Oven temperature: moderate (350° F.)

**BUTTER, MELTED .....1 POUND .....2 CUPS**

Brush muffin tins with butter.

**EGGS, WHOLE .....20 POUNDS.....200 EGGS**

Break each egg into well-greased tin.
Bake 20 minutes or until eggs are slightly firm.
Do not overcook.
Eggs will continue to cook after removal to the steam table, therefore, they should be removed from the oven when in a slightly soft stage.
Remove eggs from tins with a spatula.

## No. D–10 OMELET

100 servings
1 each
Preparation and cooking time: about 1½ hours

**EGGS, WHOLE, BEATEN...15½ POUNDS....7¾ QUARTS (155 EGGS)**
**MILK, EVAPORATED .....1 QUART**
**(WATER FOR MILK).....1 QUART**
**SALT .....4 OUNCES .....6 TABLESPOONS**

Combine above ingredients.

**SHORTENING, MELTED, (FOR GRIDDLE)**

Pour egg mixture on well-greased griddle. Allow ½ cup of mixture for each omelet.
Cook at moderate heat (350° F.) until bottom is golden brown.
Divide omelet; fold each section over carefully with spatula and cut into serving pieces; slide onto hot tray.

***BAKED OMELET:***

Omelet may be baked by pouring egg mixture 1 to 1½ inches deep in greased roasting pans.
Bake in a slow oven (325° F.) for 35 to 45 minutes until omelet is set.
When using this method, add 1 additional cup of evaporated milk and 1 cup of water for milk.

## No. D–11 BACON OMELET

100 servings
1 each
Preparation and cooking time: about 1¾ hours

**BACON, SLAB, RIND-OFF, RAW, SLICED** . . . . . **4 POUNDS**

Cut sliced bacon into 1 inch pieces.
Fry slowly until crisp; pour fat from bacon and reserve.

**EGGS, WHOLE, BEATEN** . . . **15½ POUNDS** . . . . **7¾ QUARTS (155 EGGS)**
**MILK, EVAPORATED** . . . . . **1 QUART**
**(WATER FOR MILK)** . . . . . **1 QUART**
**SALT** . . . . . **2 OUNCES** . . . . . **3 TABLESPOONS**

Combine eggs, milk, and salt.

**BACON FAT, (FOR GRIDDLE)**

Pour egg mixture on well-greased griddle. Allow ½ cup of mixture for each omelet.
Sprinkle bacon over eggs.
Cook at moderate heat (350° F.) until bottom is golden brown.
Divide omelet; fold each section over carefully with spatula and cut into serving pieces; slide onto hot tray.

***BAKED BACON OMELET:***

Bacon omelet may be baked by pouring egg mixture 1 to 1½ inches deep in greased roasting pans.
Bake in slow oven (325° F.) for 35 to 45 minutes or until omelet is set.
When using this method, add 1 additional cup of evaporated milk and 1 cup of water for milk.

## No. D–12 CHEESE OMELET

100 servings
1 each
Preparation and cooking time: about 1½ hours

**EGGS, WHOLE, BEATEN...15½ POUNDS....7¾ QUARTS (155 EGGS)**
**MILK, EVAPORATED .....1 QUART**
**(WATER FOR MILK).....1 QUART**
**SALT .....4 OUNCES .....6 TABLESPOONS**

Combine above ingredients.

**SHORTENING, MELTED, FOR GRIDDLE**
**CHEESE, AMERICAN, PROCESSED, GROUND OR SHREDDED 3 POUNDS.....2¼ QUARTS**

Pour egg mixture on well-greased griddle. Allow ½ cup of mixture for each omelet.
Sprinkle cheese over eggs.
Cook at moderate heat (350° F.) until bottom is golden brown.
Divide omelet; fold each section over carefully with spatula and cut into serving pieces; slide onto hot tray.

***BAKED CHEESE OMELET:***

Cheese omelet may be baked by pouring egg mixture 1 to 1½ inches deep in greased roasting pans.
Bake in slow oven (325° F.) for 35 to 45 minutes or until omelet is set.
When using this method, add 1 additional cup of evaporated milk and 1 cup of water for milk.

## No. D–13 HAM OMELET

100 servings
1 each
Preparation and cooking time: about 1½ hours

**EGGS, WHOLE, BEATEN...15½ POUNDS....7¾ QUARTS (155 EGGS)**
**MILK, EVAPORATED .....1 QUART**
**(WATER FOR MILK).....1 QUART**
**SALT .....2 OUNCES .....3 TABLESPOONS**

Combine above ingredients.

**SHORTENING, MELTED, FOR GRIDDLE**
**HAM, COOKED, CHOPPED, (FINE)** — **4 POUNDS.....3 QUARTS**

Pour egg mixture on well-greased griddle. Allow ½ cup of mixture for each omelet.
Sprinkle ham over eggs.
Cook at moderate heat (350° F.) until bottom is golden brown.
Divide omelet; fold each section over carefully with spatula and cut into serving pieces; slide onto hot tray.

***BAKED HAM OMELET:***

Ham omelet may be baked by pouring egg mixture 1 to 1½ inches deep in greased roasting pans.
Bake in slow oven (325° F.) for 35 to 45 minutes or until omelet is set.
When using this method, add 1 additional cup of evaporated milk and 1 cup of water for milk.

## No. D–14 SPANISH OMELET

100 servings
1 omelet, ⅓ cup sauce } each
Preparation and cooking time: about 2½ hours

***SPANISH SAUCE:***

| | | |
|---|---|---|
| **ONIONS, DRY, CHOPPED, (FINE)** | **1½ POUNDS** | **4½ CUPS** |
| **PEPPERS, SWEET, FRESH, CHOPPED, (FINE)** | **1½ POUNDS** | **4½ CUPS** |
| **MUSHROOMS, CHOPPED, (FINE)** | **1½ POUNDS** | **1 QUART** |
| **SHORTENING, MELTED** | **1 POUND** | **2 CUPS** |

Fry onions, peppers, and mushrooms in shortening until tender, but not brown.

| | | |
|---|---|---|
| **TOMATO PASTE** | **2-1/3 POUNDS** | **1 QUART** |
| **TOMATO, CANNED** | **6¾ POUNDS** | **3 QUARTS (1 No. 10 CAN)** |
| **STOCK OR WATER** | | **2 QUARTS** |

Add to onions, peppers, and mushrooms.

| | | |
|---|---|---|
| **FLOUR, WHEAT, HARD** | **2 OUNCES** | **4 TABLESPOONS** |
| **BUTTER, MELTED** | **4 OUNCES** | **½ CUP** |

Mix flour and butter; stir until smooth.
Add to mixture.
Bring to a boil; boil 2 minutes, stirring constantly.

| | | |
|---|---|---|
| **SALT** | **2 OUNCES** | **3 TABLESPOONS** |
| **PEPPER, BLACK** | **½ OUNCE** | **2 TABLESPOONS** |
| **PARSLEY, FRESH, CHOPPED, (FINE)** | **2 OUNCES** | **1 CUP** |
| **GARLIC, CHOPPED, (FINE)** | | **2 SMALL CLOVES** |

Add salt, pepper, parsley, and garlic; mix well.
Reduce heat and simmer 3 to 5 minutes.
Pour spanish sauce over omelet just before serving.

***OMELET:***

| | | |
|---|---|---|
| **EGGS, WHOLE, BEATEN** | **15½ POUNDS** | **7¾ QUARTS (155 EGGS)** |
| **MILK, EVAPORATED** | | **1 QUART** |
| **(WATER FOR MILK)** | | **1 QUART** |
| **SALT** | **4 OUNCES** | **6 TABLESPOONS** |

Combine above ingredients.

**SHORTENING, MELTED, (FOR GRIDDLE)**

Pour egg mixture on well-greased griddle. Allow ½ cup of mixture to each omelet.
Cook at moderate heat (350° F.) until bottom is golden brown.
Divide omelet; fold each section over carefully with spatula and cut into serving pieces; slide onto hot tray.

***BAKED SPANISH OMELET:***

Spanish omelet may be baked by pouring egg mixture 1 to 1½ inches deep in greased roasting pans.
Bake in a slow oven (325° F.) for 35 to 45 minutes or until omelet is set.
When using this method, add 1 additional cup of evaporated milk and 1 cup of water for milk.

# CHAPTER 2

# CHEESE

## 5. Cooking Methods

Cheese is another of the "Complete" protein foods, and like eggs, comparable to meat from the standpoint of nutrition. Cheese may be used as a substitute for meat or as a supplement to other foods, and to add flavor and variety to many hot dishes and salads. Low to moderate temperature should always be used in cheese cookery. High temperatures and overcooking cause cheese to become stringy and tough and often result in the separation of the butterfat and the protein. When cooking cheese dishes on top of the range, utilize a low heat and stir constantly or use a double boiler. In baking, oven temperatures should never exceed 350° F.

## 6. Storage

Cheese is a dairy product and should always be kept under refrigeration. Soft cream cheese and cottage cheese are stored for relatively short periods within a temperature range of 32° F. to 35° F. Other types of cheese may be stored at temperatures ranging from 35° F. to 45° F.

## 7. Recipe Titles


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## No. E–1 MACARONI AND CHEESE

100 servings
1 cup each
Preparation and cooking time: about 2 hours
Oven temperature: moderate (350° F.)

| | | |
|---|---|---|
| **MACARONI, LONG OR ELBOW** | **8 POUNDS** | |
| **WATER, BOILING** | | **8 GALLONS** |
| **SALT** | **½ POUND** | **¾ CUP** |

Break macaroni in 2 to 3 inch pieces.
Add slowly to boiling salted water; boil 10 to 15 minutes or until tender.
Drain well.

*SAUCE:*

| | |
|---|---|
| **MILK, EVAPORATED** | **1 GALLON** |
| **(WATER FOR MILK)** | **1 GALLON** |

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

| | | |
|---|---|---|
| **BUTTER** | **1 POUND** | **2 CUPS** |
| **CHEESE, AMERICAN, PROCESSED, GROUND OR SHREDDED** | **8 POUNDS** | **6 QUARTS** |
| **SALT** | **½ POUND** | **¾ CUP** |
| **PEPPER, BLACK** | **¼ OUNCE** | **1 TABLESPOON** |

Add butter, two-thirds of the cheese and seasoning gradually to the milk, stir until cheese is melted.
Pour sauce over macaroni and mix well.
Place in well-greased roasting pans.

| | | |
|---|---|---|
| **PIMIENTOS (OPTIONAL)** | **14 OUNCES** | **1¾ CUPS (2 7-OUNCE CANS)** |

Sprinkle remaining cheese on top of the macaroni and garnish with pimiento strips.
Bake in oven 35 minutes or until the top is browned.

## No. E–2 MACARONI AU GRATIN

100 servings
1¼ cups each
Preparation and cooking time: about 2 hours
Oven temperature: moderate (350° F.)

| | | |
|---|---|---|
| MACARONI, LONG OR ELBOW | 8 POUNDS | |
| WATER, BOILING | | 8 GALLONS |
| SALT | ½ POUND | ¾ CUP |

Break macaroni in 2 to 3 inch pieces.
Add slowly to boiling salted water; boil 10 to 15 minutes or until tender.
Drain well.

*CHEESE SAUCE:*

| | | |
|---|---|---|
| MILK, EVAPORATED | | 1¼ GALLONS |
| (WATER FOR MILK) | | 1¼ GALLONS |

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

| | | |
|---|---|---|
| BUTTER | 1 POUND | 2 CUPS |
| FLOUR, WHEAT, HARD | 18 OUNCES | 1 QUART |
| SALT | 6 OUNCES | 9 TABLESPOONS |
| PEPPER, BLACK | ½ OUNCE | 2 TABLESPOONS |

Melt butter, stir in flour, add salt, and pepper.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.
Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).

| | | |
|---|---|---|
| CHEESE, AMERICAN, PROCESSED, GROUND OR SHREDDED | 8 POUNDS | 6 QUARTS |

Add cheese gradually to the sauce; stir until cheese is melted.
Pour sauce over macaroni and mix well.
Place in well-greased roasting pans.

| | | |
|---|---|---|
| BREAD CRUMBS, DRY, GROUND | 2 POUNDS | 2 QUARTS |
| BUTTER, MELTED | 1 POUND | 2 CUPS |

Mix crumbs and butter.
Sprinkle over top of mixture.
Bake in oven 35 minutes or until brown.
Garnish with parsley or paprika.

## No. E–3 MACARONI AU GRATIN WITH HAM AND PIMIENTOS

100 servings
1½ cups
Preparation and cooking time: about 2½ hours
Oven temperature: moderate (350° F.)

| | | |
|---|---|---|
| **MACARONI, LONG OR ELBOW** | **8 POUNDS** | |
| **WATER, BOILING** | | **8 GALLONS** |
| **SALT** | **½ POUND** | **¾ CUP** |

Break macaroni in 2 to 3 inch pieces.
Add slowly to boiling salted water; boil 10 to 15 minutes or until tender.
Drain well.

| | | |
|---|---|---|
| **HAM, COOKED, CHOPPED** | **10 POUNDS** | **7½ QUARTS** |
| **PIMIENTOS, CHOPPED, (FINE)** | **1¾ POUNDS** | **3½ CUPS (4 7-OUNCE CANS)** |

Mix together; add to macaroni.

*SAUCE:*

| | | |
|---|---|---|
| **MILK, EVAPORATED** | | **1½ GALLONS** |
| **(WATER FOR MILK)** | | **1½ GALLONS** |

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

| | | |
|---|---|---|
| **BUTTER** | **1 POUND** | **2 CUPS** |
| **FLOUR, WHEAT, HARD** | **18 OUNCES** | **1 QUART** |
| **SALT** | **5 OUNCES** | **½ CUP** |
| **PEPPER, BLACK** | **¼ OUNCE** | **1 TABLESPOON** |

Melt butter, stir in flour, add salt, and pepper.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.
Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).

| | | |
|---|---|---|
| **CHEESE, AMERICAN PROCESSED, GROUND OR SHREDDED** | **5 POUNDS** | **3¾ QUARTS** |

Add two-thirds of the cheese gradually to the sauce; stir until cheese is melted.

Pour over macaroni mixture and mix well.
Place in well-greased roasting pans.
Cover mixture with remaining cheese.

| | | |
|---|---|---|
| BREAD CRUMBS, DRY, GROUND | 2 POUNDS | 2 QUARTS |
| BUTTER, MELTED | 1 POUND | 2 CUPS |

Mix crumbs and butter.
Sprinkle over top of mixture.
Bake in oven 35 minutes or until brown.

## No. E–4 MACARONI WITH TOMATOES AND CHEESE

100 servings
1¼ cups each
Preparation and cooking time: about 2 hours
Oven temperature: moderate (350° F.)

| | | |
|---|---|---|
| MACARONI, LONG OR ELBOW | 8 POUNDS | |
| WATER, BOILING | | 8 GALLONS |
| SALT | ½ POUND | ¾ CUP |

Break macaroni in 2 to 3 inch pieces.
Add slowly to boiling salted water; boil 10 to 15 minutes or until tender.
Drain well.

| | | |
|---|---|---|
| TOMATO PASTE, CANNED | 7 POUNDS | 3 QUARTS (1 No. 10 CAN) |
| WATER | | 1 GALLON |
| ONIONS, DRY, CHOPPED, (FINE) | 2 POUNDS | 1½ QUARTS |
| CELERY, LEAVES, CHOPPED, (FINE) | 1 OUNCE | 1 CUP |
| SUGAR, GRANULATED | 6 OUNCES | ¾ CUP |
| PEPPER, BLACK | | 1 TEASPOON |

Combine above ingredients. Mix thoroughly.
Heat to boiling point; reduce heat and simmer 20 minutes.
Stir occasionally.

| | | |
|---|---|---|
| BUTTER | ½ POUND | 1 CUP |
| CHEESE, AMERICAN, PROCESSED, GROUND OR SHREDDED | 4 POUNDS | 3 QUARTS |

Add butter and cheese gradually to the tomato mixture; stir until cheese is melted.

Pour sauce over macaroni and mix well.
Place in well-greased roasting pans.
Bake in oven 25 to 30 minutes.

## No. E–5 MACARONI REPUBLIC

100 servings
1 cup each
Preparation and cooking time: about 2 hours
Oven temperature: slow (325° F.)

| | | |
|---|---|---|
| **MACARONI, LONG OR ELBOW** | **8 POUNDS** | |
| **WATER, BOILING** | | **8 GALLONS** |
| **SALT** | **½ POUND** | **¾ CUP** |

Break macaroni in 2 to 3 inch pieces.
Add slowly to boiling salted water; boil 10 to 15 minutes or until tender.
Drain well.

| | | |
|---|---|---|
| **MILK, EVAPORATED** | | **3 QUARTS** |
| **(WATER FOR MILK)** | | **3 QUARTS** |

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

| | | |
|---|---|---|
| **SALT** | **6 OUNCES** | **9 TABLESPOONS** |
| **PEPPER, BLACK** | **¼ OUNCE** | **1 TABLESPOON** |
| **CELERY SALT** | **½ OUNCE** | **1 TABLESPOON** |
| **MUSTARD, DRY** | **¼ OUNCE** | **1 TABLESPOON** |
| **BREAD, DRY, BROKEN** | **2½ POUNDS** | **6¼ QUARTS** |
| **PARSLEY, FRESH, CHOPPED, (FINE)** | **4 OUNCES** | **2 CUPS** |
| **PIMIENTOS, CHOPPED, (FINE)** | **3 POUNDS** | **1½ QUARTS (7 7-OUNCE CANS)** |
| **BUTTER** | **2 POUNDS** | **1 QUART** |
| **CHEESE, AMERICAN, PROCESSED, GROUND OR SHREDDED** | **5 POUNDS** | **3¾ QUARTS** |

Combine above ingredients; add gradually to the hot milk; stir until cheese is melted.

| | | |
|---|---|---|
| **EGGS, WHOLE, BEATEN** | **6 POUNDS** | **3 QUARTS (60 EGGS)** |

Combine cheese mixture, eggs, and macaroni.
Place in well-greased roasting pans.

**PAPRIKA**

Sprinkle top of mixture with paprika.
Bake in oven 30 minutes or until firm.

## No. E–6 SCALLOPED NOODLES WITH CHEESE, TOMATOES, AND BACON

100 servings
1 cup each
Preparation and cooking time: about 2 hours
Oven temperature: moderate (375° F.)

**NOODLES .....8 POUNDS**
**WATER, BOILING .....8 GALLONS**
**SALT .....½ POUND ....¾ CUP**

Add noodles slowly to boiling salted water; boil 15 to 20 minutes or until tender.
Drain well.

**TOMATOES, CANNED .....19½ POUNDS.2¼ GALLONS (3 No. 10 CANS)**
**SALT .....4 OUNCES.....6 TABLESPOONS**
**PEPPER, BLACK .....1½ TABLESPOONS**

Add seasoning to tomatoes. Heat to boiling point, reduce heat and simmer 30 minutes.

**CHEESE, AMERICAN, PROCESSED, GROUND OR SHREDDED 6 POUNDS.....4½ QUARTS**

Arrange alternate layers of noodles, tomatoes, and cheese in well-greased roasting pans.

**BACON, SLAB, RIND-OFF, RAW, SLICED (THIN) 2 POUNDS.....36 to 40 SLICES**

Cover noodle mixture with bacon slices.

**PAPRIKA**

Sprinkle top of mixture with paprika.
Bake in oven 25 to 30 minutes or until bacon is crisp.

## No. E–7 WELSH RAREBIT

100 servings
½ cup each
Preparation and cooking time: about 2 hours

**MILK, EVAPORATED .....1¼ GALLONS**
**(WATER FOR MILK).....1¼ GALLONS**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

**BUTTER .....2½ POUNDS ....1¼ QUARTS**
**FLOUR, WHEAT, HARD...2 POUNDS.....1¾ QUARTS**
**SALT .....4 OUNCES.....6 TABLESPOONS**
**PEPPER, BLACK .....1 TEASPOON**
**MUSTARD, DRY .....1 TEASPOON**

Melt butter, stir in flour and add salt, pepper, and mustard.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.

**CHEESE, AMERICAN, PROCESSED, GROUND OR SHREDDED 6 POUNDS.....4½ QUARTS**
**WORCESTERSHIRE SAUCE.....4 TABLESPOONS**

Add cheese and worcestershire sauce, gradually stir the sauce until the cheese is melted.

**TOAST .....100 SLICES**

Serve on toast.

*VARIATION:*

Tomato Rarebit: 2½ gallons of tomato juice may be used in place of milk.

## No. E–8 TOASTED CHEESE SANDWICH

100 servings
1 each
Preparation and cooking time: about 1½ hours
Oven temperature: very hot (475° F.)

**CHEESE, AMERICAN, PROCESSED** — **12½ POUNDS ...200 SLICES**
**BREAD, WHITE.....200 SLICES**

Slice cheese evenly.
Place 2 slices of cheese between slices of bread.

**BUTTER, MELTED.....2 POUNDS.....1 QUART**
**SALT TO TASTE**
**PEPPER, BLACK, TO TASTE**

Brush both sides of sandwich with butter, sprinkle with salt and pepper.
Arrange on greased sheet pans and toast in oven or on well-greased hot griddle.
Brown on both sides.

*Note.* Cheese is sliced 16 slices per pound.

# CHAPTER 3

# SANDWICHES

## 8. General

Sandwiches may be served in the field, on troop trains, and to small detachments of personnel isolated from regular messing facilities. They may also constitute the main part of meal. The recipes in this chapter will provide fillings for 100 sandwiches and include fillings made with cheese, egg, fish, meat, poultry, and miscellaneous fillings that do not fall into any of these groups. These fillings are used in preparing the following types of sandwiches:

*a. Hot Sandwiches.* Hot sandwiches are prepared by placing cooked meat, sliced or ground, on slices of bread or buns and ladling a hot sauce or gravy over them.

*b. Grilled Sandwiches.* Grilled sandwiches are prepared by placing sliced cheese, fowl, meat, or other fillings between slices of bread or buns, which are buttered and toasted on a griddle.

*c. Plain Sandwiches.* Plain sandwiches are prepared by placing sliced cheese, fowl, meat, or other filling between slices of bread or buns.

## 9. Sandwich Preparation

The following points should be remembered when preparing sandwiches:

*a.* Bread and other ingredients should be fresh.

*b.* Soft butter (not melted) should be spread on both slices of bread to prevent fillings from soaking into the bread and to improve the flavor.

*c.* Spread the filling evenly and generously. Use a scoop or spoon to correctly measure the filling on each sandwich. Four tablespoons or ½ a No. 12 scoop are equal to ¼ cup of filling.

*d.* Cut sandwiches and wrap individually in wax paper or place in glassine paper bags. If possible, store under refrigeration.

*e.* If meat sandwiches are not to be served immediately, they should be protected from microbial growth by spreading both slices of bread with a mixture containing vinegars, such as catsup, mustard, pickle relish or chili sauce. Avoid the use of ground meat fillings and egg fillings in hot weather.

*f.* Sandwiches mixed or spread with salad dressing, ground meat, or chopped egg, should not be used for box lunches.

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## No. F–1 CHEESE AND BACON FILLING

Total yield.....13 pounds.....1½ gallons
Each portion.....2 ounces .....¼ cup

| | | |
|---|---|---|
| **CHEESE, AMERICAN, GROUND OR SHREDDED** | **8 POUNDS** | **.....6 QUARTS** |
| **BACON, COOKED, DRAINED, CHOPPED, (FINE)** | **¾ POUND** | **.....3¾ CUPS** |
| **PICKLE RELISH, SWEET, DRAINED** | **1 POUND** | **.....2 CUPS** |
| **PIMIENTOS, CHOPPED, (FINE)** | **14 OUNCES** | **.....1¾ CUPS (2 7-OUNCE CANS)** |
| **MAYONNAISE OR SALAD DRESSING** | **.....** | **1 QUART** |
| **LETTUCE** | **.....4 POUNDS** | **.....4 HEADS** |

Mix all ingredients, except lettuce.
Use ¼ cup of filling and a piece of lettuce on each sandwich.

## No. F–2 CHEESE AND GREEN PEPPER FILLING

Total yield.....14 pounds.....2 gallons
Each portion.....2¼ ounces .....¼ cup

| | | |
|---|---|---|
| **CHEESE, AMERICAN, GROUND OR SHREDDED** | **7 POUNDS** | **.....5¼ QUARTS** |
| **OLIVES OR PICKLES, CHOPPED, (FINE)** | **1½ POUNDS** | **....1 QUART** |
| **PEPPERS, SWEET, FRESH, CHOPPED, (FINE)** | **3 POUNDS** | **.....2 QUARTS** |
| **MAYONNAISE OR SALAD DRESSING** | **.....** | **1 QUART** |
| **SALT** | **.....2/3 OUNCE** | **.....1 TABLESPOON** |

Mix all ingredients.
Use ¼ cup of filling on each sandwich.

## No. F–3 CHEESE AND MUSTARD

Total yield.....14½ pounds.....200 slices
Each portion.....2 slices

**CHEESE, AMERICAN, SLICED** **12½ POUNDS ...200 SLICES**
**MUSTARD, PREPARED.....1 QUART**

Spread mustard on bread, place 2 slices of cheese between 2 slices of bread.

## No. F–4 CHEESEBURGERS

Total yield.....30 pounds.....100 burgers
Each portion.....4 ounces .....1 beef patty
1 cheese slice

**BEEF, GROUND, (FINE)...31 POUNDS**
**SALT .....½ POUND.....¾ CUP**
**PEPPER, BLACK .....½ OUNCE.....2 TABLESPOONS**
**EGGS, WHOLE .....1 POUND.....2 CUPS (10 EGGS)**

Mix ingredients together lightly but thoroughly.
Shape into patties weighing approximately 5 ounces each
Grill patties on greased moderate grill (350° F.), 10 minutes on each side.

**CHEESE, AMERICAN, SLICED** **6¼ POUNDS ....100 SLICES**
**BUNS, SPLIT .....100 BUNS**

Cover lower half of bun with a slice of cheese.
Place under broiler or in oven until cheese is melted.
Place grilled patty on top of cheese, cover with top half of bun.
Serve at once.

## No. F–5 GRILLED CHEESE

Total yield.....12½ pounds.....200 slices
Each portion—cheese .....2 slices

**CHEESE, AMERICAN, SLICED** **12½ POUNDS ...200 SLICES**

Place 2 slices of cheese between 2 slices of bread.
Grill sandwich on both sides on greased hot grill (400° F.) until bread is brown and the cheese melts.

## No. F–6 TOASTED CHEESE

Total yield.....12½ pounds.....200 slices
Each portion—cheese .....2 slices

| | | |
|---|---|---|
| **CHEESE, AMERICAN, SLICED** | **12½ POUNDS** | **...200 SLICES** |
| **BUTTER, MELTED** | **.....2 POUNDS** | **.....1 QUART** |
| **SALT, TO TASTE** | | |
| **PEPPER, BLACK, TO TASTE** | | |

Place 2 slices of cheese between 2 slices of bread.

Brush both sides of sandwich with butter, sprinkle with salt and pepper.

Toast in hot oven (475° F.).

## No. F–7 EGG AND CHEESE FILLING

Total yield.....15 pounds.....2 gallons
Each portion.....2½ ounces .....¼ cup

| | | |
|---|---|---|
| **EGGS, HARD COOKED, CHOPPED, (FINE)** | **7½ POUNDS** | **....75 EGGS** |
| **CHEESE, AMERICAN, GROUND OR SHREDDED** | **3 POUNDS** | **.....2¼ QUARTS** |
| **ONIONS, DRY, CHOPPED, (FINE)** | **½ POUND** | **.....1½ CUPS** |
| **CELERY, CHOPPED, (FINE)** | **2 POUNDS** | **.....1½ QUARTS** |
| **MAYONNAISE OR SALAD DRESSING** | **.....** | **1 QUART** |
| **WORCESTERSHIRE SAUCE** | **½ OUNCE** | **.....1 TABLESPOON** |
| **SALT** | **.....2 OUNCES** | **.....3 TABLESPOONS** |
| **PEPPER, BLACK** | **.....¼ OUNCE** | **.....1 TABLESPOON** |

Mix all ingredients.

Use ¼ cup filling on each sandwich.

## No. F–8 EGG AND HAM SALAD

Total yield.....15 pounds.....2 gallons

Each portion.....2½ ounces .....¼ cup

| | | |
|---|---|---|
| **EGGS, HARD COOKED, CHOPPED, (FINE)** | **7½ POUNDS** | **....75 EGGS** |
| **HAM, COOKED, GROUND, (FINE)** | **5 POUNDS** | **.....3¾ QUARTS** |
| **MAYONNAISE OR SALAD DRESSING** | | **.....1 QUART** |
| **MUSTARD, PREPARED** | | **.....1 CUP** |

Mix all ingredients.

Use ¼ cup filling on each sandwich.

## No. F–9 EGG AND OLIVE

Total yield.....14 pounds.....1½ gallons

Each portion.....2 ounces .....¼ cup

| | | |
|---|---|---|
| **EGGS, HARD COOKED, CHOPPED, (FINE)** | **7½ POUNDS** | **....75 EGGS** |
| **CHEESE, AMERICAN, GROUND OR SHREDDED** | **3 POUNDS** | **.....2¼ QUARTS** |
| **OLIVES, CHOPPED, (FINE)** | **1½ POUNDS** | **....1 QUART** |
| **ONIONS, DRY, CHOPPED, (FINE)** | **½ POUND** | **.....1½ CUPS** |
| **WORCESTERSHIRE SAUCE** | | **.....DASH** |
| **MAYONNAISE OR SALAD DRESSING** | | **.....1 QUART** |

Mix all ingredients.

Use ¼ cup of filling on each sandwich.

## No. F–10 EGG SALAD

Total yield.....15 pounds.....2 gallons
Each portion.....2½ ounces .....¼ cup

| | | |
|---|---|---|
| **EGGS, HARD COOKED, CHOPPED, (FINE)** | **10 POUNDS** | **100 EGGS** |
| **ONIONS, DRY, CHOPPED, (FINE)** | **½ POUND** | **1½ CUPS** |
| **PICKLES, CHOPPED, (FINE)** | **1½ POUNDS** | **1 QUART** |
| **MAYONNAISE OR SALAD DRESSING** | | **1 QUART** |
| **MUSTARD, PREPARED** | | **1 CUP** |

Mix all ingredients.
Use ¼ cup of filling on each sandwich.

## No. F–11 SALMON SALAD

Total yield.....18 pounds.....2 gallons
Each portion.....3 ounces .....¼ cup

| | | |
|---|---|---|
| **SALMON, CANNED** | **14 POUNDS** | **(14 1-POUND CANS)** |
| **PICKLES, CHOPPED, (FINE)** | **1½ POUNDS** | |
| **OR** | **OR** | **1 QUART** |
| **CELERY, CHOPPED, (FINE)** | **1-1/3 POUNDS** | |
| **MAYONNAISE OR SALAD DRESSING** | | **1 QUART** |
| **LEMON JUICE** | | **1 CUP** |

Drain salmon, mash.
Add remaining ingredients. Mix.
Use ¼ cup of filling on each sandwich.

## No. F–12 TUNA SALAD

Total yield.....15 pounds.....2 gallons
Each portion.....2½ ounces .....¼ cup

**TUNA, CANNED .....8¾ POUNDS .... (21 No. ½ CANS)**
**PICKLES, SWEET, CHOPPED, (FINE) 1 POUND.....2-2/3 CUPS**
**ONIONS, DRY, CHOPPED, (FINE) ½ POUND.....1½ CUPS**
**LETTUCE, SHREDDED ....3 POUNDS.....3 HEADS**
**MAYONNAISE OR SALAD DRESSING .....1 QUART**
**LEMON JUICE.....½ CUP**

Drain tuna, mash.
Add remaining ingredients. Mix.
Use ¼ cup of filling on each sandwich.

## No. F–13 BOLOGNA AND CHEESE

Total yield.....16 pounds
Each portion.....1 slice of each

**BOLOGNA .....8 POUNDS.....100 SLICES**
**CHEESE, SLICED.....6¼ POUNDS ....100 SLICES**
**MUSTARD, PREPARED.....1 QUART**

Spread mustard on bread.
Place a slice of bologna and a slice of cheese between 2 slices of bread.

## No. F–14 DRIED BEEF AND CHEESE

Total yield.....16 pounds.....2 gallons
Each portion.....2½ ounces .....¼ cup

**CHEESE, AMERICAN, GROUND OR SHREDDED 8 POUNDS.....6 QUARTS**
**MILK, EVAPORATED (UNDILUTED) .....2 QUARTS**
**BEEF, DRIED, SHREDDED.3 POUNDS**
**HORSERADISH, DRAINED.1 POUND .....2 CUPS**
**PEPPER, BLACK, TO TASTE**

Mix cheese and milk together until well blended.
Stir in dried beef, horseradish, and pepper.
Use ¼ cup of filling on each sandwich.

## No. F–15 HAM AND CHEESE

Total yield.....23¼ pounds
Each portion.....1 slice of each

**HAM, COOKED, SLICED...15 POUNDS.....100 SLICES**
**CHEESE, AMERICAN, SLICED 6¼ POUNDS ....100 SLICES**
**CATSUP OR MUSTARD.....1 QUART**

Spread mustard or catsup on bread.
Place a slice of ham and a slice of cheese between 2 slices of bread.

## No. F–16 HAM AND ONION

Total yield.....16 pounds.....2 gallons
Each portion.....2½ ounces .....¼ cup

**HAM, COOKED, GROUND, (FINE) 12 POUNDS.....2¼ GALLONS**
**ONIONS, DRY, CHOPPED, (FINE) 1½ POUNDS ....1 QUART**
**MAYONNAISE OR SALAD DRESSING .....1¼ QUARTS**

Mix all ingredients.
Use ¼ cup of filling on each sandwich.

## No. F–17 HAM AND PINEAPPLE

Total yield.....15 pounds.....2 gallons
Each portion.....2½ ounces .....¼ cup

**HAM, COOKED, GROUND, (FINE) 10 POUNDS.....7½ QUARTS**
**PINEAPPLE, CRUSHED, DRAINED 3 POUNDS.....1-1/3 QUARTS**
**MAYONNAISE OR SALAD DRESSING .....1 QUART**

Mix all ingredients.
Use ¼ cup of filling on each sandwich.

## No. F-18 DEVILED HAM

Total yield.....17 pounds.....2 gallons
Each portion.....2¾ ounces .....¼ cup

**HAM, COOKED, GROUND, (FINE) 10 POUNDS.....7½ QUARTS**
**MILK, EVAPORATED (UNDILUTED) .....1¼ QUARTS**
**PICKLE RELISH, SWEET, DRAINED 1½ POUNDS ....¾ QUART**
**MUSTARD, DRY.....1 OUNCE .....4 TABLESPOONS**
**MAYONNAISE OR SALAD DRESSING .....1½ QUARTS**

Mix all ingredients.
Use ¼ cup of filling on each sandwich.

## No. F-19 HAM SALAD

Total yield.....16 pounds.....2 gallons
Each portion.....2½ ounces .....¼ cup

**HAM, COOKED, GROUND, (FINE) 10 POUNDS.....7½ QUARTS**
**EGGS, HARD COOKED, CHOPPED, (FINE) 2½ POUNDS ....24 EGGS**
**PICKLES, CHOPPED.....1½ POUNDS ....1 QUART**
**MAYONNAISE OR SALAD DRESSING .....1 QUART**

Mix all ingredients.
Use ¼ cup of filling on each sandwich.

## No. F-20 SLICED HAM

Total yield.....17 pounds
Each portion.....2½ ounces .....1 slice

**HAM, COOKED, SLICED...15 POUNDS.....100 SLICES**
**CATSUP OR MUSTARD.....1 QUART**

Spread catsup or mustard on bread.
Place a slice of ham between 2 slices of bread.

## No. F–21 COLD BEEF, PORK, OR VEAL

Total yield.....20 pounds
Each portion.....2½ to 3 ounces....2 to 3 thin slices

**BEEF, THINLY SLICED, COLD** — **18 POUNDS**
**MAYONNAISE OR SALAD DRESSING** — **¾ QUART**
**MUSTARD, PREPARED** — **1 CUP**

Combine mayonnaise and mustard, spread on one slice of bread and lay thin slices of beef on the other.
Sprinkle lightly with salt.
Add a piece of lettuce for crispness.

## No. F–22 HOT BEEF

Total yield.....26 pounds
Each portion
(Beef) .....2½ to 3 ounces....1 slice
(Gravy) .....2½ to 3 ounces....¼ cup

**BEEF, SLICED, HOT** — **18 POUNDS**
**GRAVY, HOT** — **2 GALLONS**

Place a slice of beef between 2 slices of bread.
Pour ¼ cup of gravy over sandwich.
Serve immediately.

## No. F–23 MEAT LOAF

Total yield.....22 pounds
Each portion.....2½ ounces .....1 slice

**MEAT LOAF, SLICED** — **18 POUNDS**
**PICKLE RELISH, SWEET, DRAINED** — **4 POUNDS — 2 QUARTS**

Place one slice of meat loaf covered with 1 tablespoon of relish on each sandwich.

## No. F–24 CHICKEN AND CELERY

Total yield.....16 pounds .....2 gallons
Each portion.....2½ ounces.....¼ cup

| | | |
|---|---|---|
| **CHICKEN, COOKED, CHOPPED OR GROUND** | **12 POUNDS** | **2¼ GALLONS** |
| **CELERY, CHOPPED OR GROUND, (FINE)** | **2 POUNDS** | **1-1/3 QUARTS** |
| **PICKLES, SWEET, CHOPPED, (FINE)** | **¾ POUND** | **½ QUART** |
| **MAYONNAISE OR SALAD DRESSING** | | **¾ QUART** |
| **MILK, EVAPORATED, (UNDILUTED)** | | **1 CUP** |
| **SALT** | **1 OUNCE** | **1½ TABLESPOONS** |
| **PEPPER, BLACK** | **⅛ OUNCE** | **½ TABLESPOON** |

Mix all ingredients.
Use ¼ cup of filling on each sandwich.

## No. F–25 CHICKEN AND EGG

Total yield.....15 pounds.....2 gallons
Each portion.....2½ ounces .....¼ cup

| | | |
|---|---|---|
| **CHICKEN, COOKED, CHOPPED OR GROUND** | **8 POUNDS** | **1½ GALLONS** |
| **EGGS, HARD COOKED, CHOPPED, (FINE)** | **1 POUND** | **10 EGGS** |
| **BUTTER, MELTED** | **½ POUND** | **1 CUP** |
| **MAYONNAISE OR SALAD DRESSING** | | **1 QUART** |
| **LEMON JUICE** | | **1/3 CUP** |
| **SALT** | **2 OUNCES** | **3 TABLESPOONS** |
| **PEPPER, BLACK** | **⅛ OUNCE** | **½ TABLESPOON** |

Mix all ingredients.
Use ¼ cup of filling on each sandwich.

## No. F–26 CHICKEN AND PICKLES

Total yield.....24 pounds
Each portion.....3½ ounces .....1 slice

| | | |
|---|---|---|
| **CHICKEN, COOKED, SLICED** | **15 POUNDS** | |
| **PICKLES, DILL, SLICED, (THIN)** | | **2 QUARTS** |
| **LETTUCE, CHOPPED, MIXED WITH** | **3 POUNDS** | **3 HEADS** |
| **MAYONNAISE OR SALAD DRESSING** | | **1 QUART** |

Place one slice of chicken covered with dill pickle slices between 2 slices of bread.
Add 1½ tablespoons of lettuce and mayonnaise mixture on each sandwich.

## No. F–27 CHICKEN AND PORK OR VEAL

Total yield.....16 pounds .....2 gallons
Each portion.....2½ ounces.....¼ cup

| | | |
|---|---|---|
| **CHICKEN, COOKED, CHOPPED OR GROUND** | **8 POUNDS** | **1½ GALLONS** |
| **PORK OR VEAL, COOKED, CHOPPED OR GROUND** | **4 POUNDS** | **3 QUARTS** |
| **CELERY OR GREEN PEPPER, CHOPPED, (FINE)** | **2 POUNDS** | **1½ QUARTS** |
| **MAYONNAISE OR SALAD DRESSING** | | **1 QUART** |
| **SALT** | **1 OUNCE** | **1½ TABLESPOONS** |

Mix all ingredients.
Use ¼ cup of filling on each sandwich.

## No. F–28 HOT CHICKEN OR TURKEY

Total yield.....26 pounds
Each portion
(Chicken or turkey)....2½ to 3 ounces....1 slice
(Gravy) .....2½ ounces .....¼ cup

| | | |
|---|---|---|
| **CHICKEN OR TURKEY, SLICED, HOT** | **18 POUNDS** | |
| **GRAVY, HOT** | | **2 GALLONS** |

Place one slice of chicken or turkey between 2 slices of bread.
Cover with ¼ cup of hot gravy.

## No. F–29 DATE AND NUT SPREAD

Total yield.....13½ pounds.....1½ gallons
Each portion.....2 ounces .....¼ cup

**MAYONNAISE OR SALAD DRESSING** .....**1 QUART**
**CREAM CHEESE, SOFT**....**6 POUNDS**
**DATES, CHOPPED**.....**4 POUNDS**.....**3 QUARTS**
**NUTS, CHOPPED**.....**1½ POUNDS** ....**4½ CUPS**

Add mayonnaise to cream cheese, mix until well blended.
Add dates and nuts, mix.
Use ¼ cup of filling on each sandwich.

## No. F–30 JAM OR JELLY AND CREAM CHEESE

Total yield.....18 pounds
Each portion.....2¾ ounces .....¼ cup

**JAM OR JELLY**.....**12 POUNDS**.....**4½ QUARTS**
**CREAM CHEESE, SOFT**....**6 POUNDS**

Spread 2 tablespoons of jam or jelly on one slice of bread.
Spread 1 tablespoon of cream cheese on alternate slice of bread.

## No. F–31 JAM OR JELLY AND PEANUT BUTTER

Total yield.....15 pounds
Each portion.....2½ ounces .....¼ cup

**JAM OR JELLY**.....**12 POUNDS**.....**4½ QUARTS**
**PEANUT BUTTER**.....**3 POUNDS**.....**1¼ QUARTS**

Spread 2 tablespoons of jam or jelly on one slice of bread.
Spread 1 tablespoon of peanut butter on the alternate slice of bread.

## No. F–32 PEANUT BUTTER AND BACON

Total yield.....10¾ pounds
Each portion.....1½ ounces .....3 tablespoons

**PEANUT BUTTER**.....**8 POUNDS**.....**3-1/3 QUARTS**
**BACON, COOKED, DRAINED, CHOPPED, (FINE)** **¾ POUND**.....**3¾ CUPS**
**MAYONNAISE OR SALAD DRESSING** .....**2 CUPS**
**MILK, EVAPORATED, (UNDILUTED)** .....**2 CUPS**

Mix all ingredients.
Use 3 tablespoons of filling on each sandwich.

## No. F–33 TOMATO AND LETTUCE

Total yield.....22 pounds
Each portion.....3 slices

| | | |
|---|---|---|
| **TOMATOES, FRESH, SLICED, (THIN)** | **15 POUNDS** | **300 SLICES** |
| **LETTUCE** | **5 POUNDS** | **5 HEADS** |
| **MAYONNAISE OR SALAD DRESSING** | | **1 QUART** |

Spread mayonnaise on a slice of bread.

Place 3 tomato slices and a piece of lettuce on top of slice of bread and cover with another slice of bread.

## No. F–34 TOMATO, BACON AND LETTUCE

Total yield.....24½ pounds
Each portion.....3 slices tomato
2 strips bacon

| | | |
|---|---|---|
| **TOMATOES, FRESH, SLICED, (THIN)** | **15 POUNDS** | **300 SLICES** |
| **BACON, COOKED, SLICED** | **3½ POUNDS** | **200 STRIPS** |
| **LETTUCE** | **5 POUNDS** | **5 HEADS** |
| **MAYONNAISE** | | **1 QUART** |

Spread mayonnaise on slice of bread.

Place 3 slices of tomato, 2 strips of bacon, and a piece of lettuce on top of slice of bread and cover with another bread slice.

*Note.* 14 pounds of bacon, slab, rind-off, raw, when cooked will yield about 3½ pounds.

## No. F–35 WESTERN (DENVER)

Total yield.....16½ pounds
Each portion.....2 ounces .....¼ cup

| | | |
|---|---|---|
| **EGGS, WHOLE, BEATEN** | **7½ POUNDS** | **....3¾ QUARTS (75 EGGS)** |
| **HAM, COOKED, CHOPPED, (FINE)** | **7½ POUNDS** | **....5¾ QUARTS** |
| **ONIONS, DRY, CHOPPED, (FINE)** | **1 POUND** | **.....¾ QUART** |
| **PEPPERS, SWEET, FRESH, CHOPPED, (FINE)** | **½ POUND** | **.....1½ CUPS** |
| **SALT** | **½ OUNCE** | **.....¾ TABLESPOON** |
| **PEPPER, BLACK** | | **.....1 TEASPOON** |

Combine eggs, ham, onions, and peppers.

Cook as omelet (see recipe No. D–10 for omelet)

or

Fry portion for each sandwich (2 ounces) on grill at moderate heat (350° F.).

[AG 430.1 (15 May 1957)]

By Order of *Wilber M. Brucker*, Secretary of the Army:

MAXWELL D. TAYLOR,
*General, United States Army,*
*Chief of Staff.*

Official:

HERBERT M. JONES,
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*NG:* State AG; units—same as Active Army.

*USAR:* Same as Active Army.

For explanation of abbreviations used, see SR 320-50-1.

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